



CROCKPOT PULLED BBQ CHICKEN

INGREDIENTS

SERVINGS: 8

3 lbs Boneless, Skinless Chicken
Breasts or Thighs
2 TBSP Texy Mexy Seasoning
1 ½ Cups BBQ Sauce
1 Small Onion, grated
2 TBSP Olive Oil
1 Cup Chicken Stock
2 TBSP Brown Sugar

INSTRUCTIONS

1. In a crock pot, add chicken in one layer. Season with Texy Mexy Seasoning Blend.
1. Add remaining 5 ingredients and stir throughout.
2. Cover and cook on high for 4 hours or on low for 6 hours.
3. Shred chicken with two forks.
4. Serve over Sweet Hawaiian rolls.
5. Optional: Add your favorite coleslaw mix for added crunch and sweetness!

